

~ BELETTI FUNCTION MENU ~

~ ENTREES ~

ROASTED PUMPKIN (VG) (GF) Garnished with sour cream & chives

CHICKEN SOUP (GF) garnished with shredded chicken

MINISTRONE (VG) (GF) A hearty Italian soup served with pasta & cannellini beans

ANTIPASTO PLATTER PER TABLE (serves 10)

A selection of freshly sliced cold meats, roasted marinated vegetables, sun-dried tomatoes, bocconcini cheese, prosciutto & olives

LEMON PEPPER CALAMARI

Seasoned with lemon pepper, deep fried & served with a rocket & parmesan salad

ARANCINI (V)

3 risotto balls filled with semi dried tomatoes, peas & mushrooms, served with Napoli sauce & parmesan

BRUSCHETTA (VG)

Sour dough topped with diced tomato, red onion, basil & parmesan dressed with olive oil & balsamic reduction

TRADITIONAL LASAGNA

Homemade & served with a bolognese sauce

CANNELLONI (VG)

Rolled tubes of pasta filled with spinach & ricotta cheese, served with Napoli sauce

PENNE / LINGUINE / SPAGHETTI CARBONARA

with bacon, white wine, cream & shaved parmesan

VEGAN FRITTATA (VG)

Pumpkin, peas, capsicum & tofu

~ EXTRA PLATTERS ~

GARLIC BREAD (10 serves) \$30 (VG)

TRIO OF DIPS Platter Served with Turkish Bread (10 serves) \$50 (VG)

ANTIPASTO served with ciabatta bread (10 Serves) \$90

LEMON PEPPER CALAMARI (10 Serves) \$90

MEZZE PLATTER (10 Serves of each) \$95

Pork or Beef Dunav Cevapi, Pork or Beef Continental Sausages & Chicken Wings served with Greek salad & bread

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~ MAIN COURSES ~

EYE FILLET STEAK 200g (GF)

Premium Gippsland beef, char-grilled, served with roasted or mash potatoes, seasonal vegetables, served with your choice of cream mushroom sauce/ green peppercorn sauce/ red wine jus

PORTERHUSE STEAK 200g (GF)

Premium Gippsland beef, char-grilled, served with roasted or mash potatoes, seasonal vegetables, served with your choice of cream mushroom sauce/ green peppercorn sauce/ red wine jus

POLLO INVOLTINO (GF)

Stuffed with home roasted capsicum, cheese & herbs, served with fondant potatoes, seasonal vegetables & finished with Napoli sauce

ATLANTIC SALMON (GF)

Baked fresh Salmon cooked to medium with served with roasted or mash potatoes, seasonal vegetables, fried kale & lemon

CHICKEN SCALLOPINE AL FUNGHI

Tender pan fried escallops of veal, lightly sautéed with mushrooms finished in a white wine cream reduction, served with fondant potatoes and seasonal vegetables

CHICKEN PARMIGANA

Crumbed & topped with a fresh Napoli sauce & mozzarella cheese served with fondant potatoes and seasonal vegetables

PORK BELLY

served with fondant potatoes, seasonal vegetables & a rich red wine jus

PREMIMUM ANGUS RIB-EYE STEAK 400g (GF)

Premium Gippsland beef, char-grilled & served on smashed chats, seasonal vegetables & a rich red wine jus

*extra \$8.00 pp or \$4.00pp if served as an alternate

Vegetarian Eggplant (VG)

Grilled & roasted eggplant stuffed with seasonal vegetables & Napoli sauce, finished with a chickpea puree & a chargrilled tomato, fried kale & eggplant balls, finished with shaved parmesan (vegan option without eggplant balls & parmesan)

Main courses served a bowl of fresh garden salad per table

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~ DESSERTS ~

GOOEY CHOCOLATE BROWNIE

Served with warm chocolate sauce, vanilla ice cream & strawberries

TIRAMISU

A traditional Italian style trifle, made with mascarpone cheese,
sponge finger biscuits, Galliano liqueur & espresso coffee

VANILLA BEAN PANNACOTTA (GF)

Served with a mixed berry coulis & macadamia crumble

STICKY DATE PUDDING

Served with warm caramel sauce & vanilla ice cream

LEMON LIME CHEESECAKE

home made, served with a ginger biscuit base, garnished with berry coulis & meringue

AFTER DINNER MINT ICE CREAM

Served with cookie crumble & double cream

BACI (GF)

Hazelnut ice cream blended with crushed hazelnuts & coated in rich dark chocolate

FERRERO ROCHÉR

Hazelnut & chocolate ice cream, garnished with peanut crumbs & a poco stick
(GF without poco stick)

DESSERT PLATTER

8 of each dessert per table

Mini Chocolate Brownie ; Mini Tiramisu

Mini Cannoli filled w chocolate & vanilla custard

Espresso Coffee OR Freshly Brewed Coffee and Tea included

Supper platters

FRESH FRUIT PLATTER (10 serves) \$60

A selection of fresh fruits presented on a platter

CHEESE AND CRACKERS (10 serves) \$70

A selection of cheeses and crackers